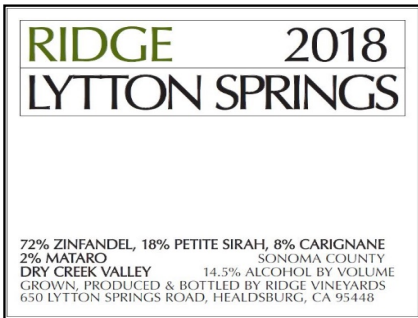


RIDGE Fall 2020 Releases



2018 Lytton Springs (Dry Creek Valley)

Source: After several early harvests, 2018 began on September 4th, a more typical start-date for Sonoma County. Natural yeast fermentations were slow but steady. Color and tannin were plentiful after just three days of maceration. To manage tannin extraction, we limited pumpovers to once a day for all petite sirah and many zinfandel lots. While approachable as a young wine, this full, rich zinfandel will age beautifully for at least ten years. JO (11/19)

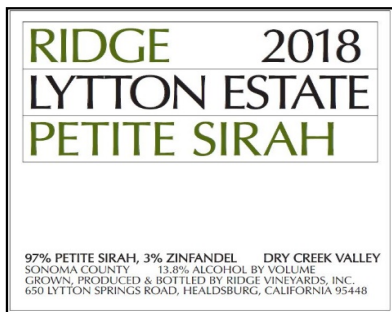
12x375mL \$_____ case price _____ cases
 12x750mL \$_____ case price _____ cases
 6x1.5L \$_____ case price _____ cases
 1x3L \$_____ case price _____ cases



2018 Pagani Ranch Zinfandel (Sonoma Valley)

Source: Due to the cool microclimate at Pagani Ranch, it is usually the last zinfandel vineyard we pick. To encourage ripening, we pulled leaves and dropped all of the largest clusters. We harvested the young vine zinfandel on October 10 and finished two days later with the alicante. Bright acidity and layered fruit typify this sensuous wine. It will gain complexity over the next seven to eight years. JO (2/20)

12x750mL \$_____ case price, _____ cases



2018 Lytton Estate Petite Sirah (Dry Creek Valley)

Source: This is our tenth vintage of petite sirah from Lytton Estate. The majority of the fruit comes from the clay-rich soils at Lytton West. Here, petite sirah thrives, producing small-berried clusters with intense color. All of the grapes were destemmed but left to ferment as whole berries to manage tannins and enhance fruit. This full-bodied wine will age nicely over the next fifteen years. JO (12/19)

12x750mL \$_____ case price, _____ cases

Account Name _____

Buyer's Name _____

Today's Date _____

Signature _____

RIDGE Fall 2020 Releases

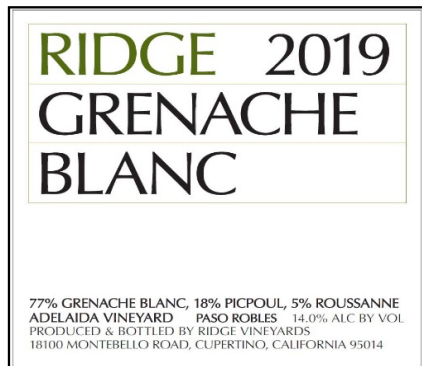


2017 Monte Bello (Santa Cruz Mountains)

Source: Heavy winter rains saturated Monte Bello's fractured limestone sub-soil, replenishing the vine's water resources. Warm summer days, with unusually cold nights, slowly ripened the crop for an October harvest. By early winter, as malolactics finished, the wines were blind-tasted for assemblage. The final blend was made in May. Showing beautiful fruit and serious complexity in its youth, it will develop greater secondary flavors over the next thirty years.

EB (4/19)

12x375mL	\$_____	case price	_____	cases
3x750mL	\$_____	case price	_____	cases
3x1.5mL	\$_____	case price	_____	cases
1x3L	\$_____	case price	_____	cases



2019 Grenache Blanc (Adelaida District)

Source: Heavy winter rains continued into spring, hitting the vines during bloom. Persistent summer fog slowed ripening for a mid-September harvest. Whole-cluster pressed, each varietal was fermented separately in barrels and small concrete tanks. Stirring the barrels throughout malolactic enhanced aroma and texture. An early assemblage and bottling captured the wine's freshness and beautiful fruit. It can be enjoyed now and over the next five years.

EB (4/20)

12x750mL	\$_____	case price,	_____	cases
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Account Name _____
 Today's Date _____

Buyer's Name _____
 Signature _____